

Recipe

California grilled chicken

Ingredients

- 3/4 cup balsamic vinegar
- 1 tsp. garlic powder
- 2 tbsp. honey
- 2 tbsp. extra-virgin olive oil
- 2 tsp. Italian seasoning
- Kosher salt
- Freshly ground black pepper
- 4 boneless, skinless chicken breasts
- 4 slices mozzarella
- 4 slices avocado
- 4 slices tomato
- 2 tbsp. freshly sliced basil, for garnish
- Balsamic glaze, for drizzling



Directions

In a small bowl, whisk together balsamic vinegar, garlic powder, honey, oil and Italian seasoning, then season with salt and pepper. Pour over chicken breasts and marinate 20 minutes.

Heat grill to medium-high. Oil grates and grill chicken until charred and cooked through, eight minutes per side.

Top chicken with mozzarella, avocado and tomato and cover grill to melt for two minutes.

Garnish with basil and drizzle with balsamic glaze.

Lockton Nurse Advocate